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Borden's

Eagle Brand magic Recipes

Let's start by explaining Eagle Brand



"magic"



There's always a secret to every trick — and it's fun to know how magic recipes get that way.

Maybe you've used these recipes for 20 years without knowing the story. Maybe you're a new bride who has just discovered magic in cooking, to your delighted amazement.

Read on for the "magic" answer . . . And then read—and try—the recipes. That's the best way to appreciate magic cooking with Eagle Brand Sweetened Condensed Milk!



Why magic recipes are quicker — As you look over the recipes in this book, you'll see that many of them take no cooking at all! That's because Eagle Brand Sweetened Condensed Milk is whole milk blended with pure cane sugar, "cooked down" until it's double-rich. So, it saves *you* tedious blending and cooking — makes Eagle Brand recipes magically quick!



Why they're so sure — As any chef can tell you, careful blending and cooking is half the trick in making perfect desserts. Eagle Brand (already cooked down until it's creamy-smooth) blends quickly with chocolate, lemons, eggs, and other ingredients. And that's why even a child can get swirly frostings, perfect pie fillings, velvety ice creams *every time* with Eagle Brand recipes.

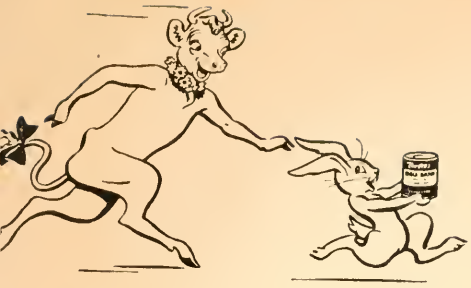


Why they're richer-tasting — The creamy richness of Eagle Brand Sweetened Condensed Milk is reflected in every magic dish. Chocolate ones surprise you with an old-fashioned "fudgy" taste. Puddings and pies have a richer flavor. No wonder new brides tell each other enthusiastically, "You must try those wonderful magic recipes!"

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Copr. — The Borden Company — 1946.



They save sugar, butter, cream, too!

Most of these magic recipes take no sugar, no butter. Even rich Bavarian creams, for instance, can be made with half the amount of heavy cream usually used.

important!



Make sure you use Sweetened Condensed Milk — It's the kind you *must* use to succeed with the recipes in this book. It's a blend of milk and sugar—thick, heavy, and rich. You have to remove the whole top of the can to pour it out.

Evaporated Milk won't work in these recipes — Evaporated milk is milk alone—no sugar added. It's thin enough to pour from a puncture in the can. Evaporated Milk is fine for many cooking uses—but it *can't* succeed in the recipes in this book.





Eagle Brand *magic* Lemon Pie

PERFECT LEMON PIE FILLING MADE WITHOUT COOKING

(Makes an 8-inch pie)

1 crumb or baked pastry 8-inch pie shell
1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
½ cup lemon juice
1 teaspoon grated lemon rind or ¼ teaspoon lemon extract
2 eggs, separated
¼ teaspoon cream of tartar, if desired
4 tablespoons sugar

1. Put Eagle Brand Sweetened Condensed Milk, lemon juice, lemon rind or extract, and egg yolks into mixing bowl; stir until mixture thickens.
2. Pour into chilled crumb crust or cooled pastry shell.
3. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling.
4. Bake in slow oven (325° F.) until lightly browned (about 15 minutes). Cool.

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Pies

that will open your eyes!

MAPLE PECAN CREAM PIE

(Makes a 9-inch pie)

1 baked 9-inch pastry shell
1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
⅔ cup maple syrup
⅛ teaspoon salt
½ cup chopped pecans
½ cup heavy cream
1 tablespoon confectioners' sugar

1. Blend Eagle Brand Sweetened Condensed Milk, maple syrup and salt in heavy saucepan; mix well.
2. Cook over low heat, stirring occasionally, until mixture begins to boil. Let boil, stirring constantly, until mixture thickens (about 4 minutes). Cool.
3. Add about half the pecans to cooked mixture, saving rest for the top.
4. Put into cooled, baked pastry shell. Sprinkle top with remaining pecans.
5. Whip cream until stiff and fold in sugar.
6. Pile cream lightly on pie filling. Garnish with whole pecans, if desired. Chill.

MAGIC PRUNECOT PIE

(Makes a 9-inch pie)

1 baked 9-inch pastry shell
1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
¼ cup lemon juice
½ teaspoon grated lemon rind or ½ teaspoon lemon extract
¾ cup cooked prunes, finely cut
¾ cup cooked apricots, finely cut
½ cup heavy cream
1 tablespoon confectioners' sugar
⅛ teaspoon vanilla extract

1. Put into mixing bowl Eagle Brand Sweetened Condensed Milk, lemon juice, and lemon rind or lemon extract; stir until mixture thickens.
2. Fold in prunes and apricots.
3. Pour into cooled baked pastry shell.
4. Whip cream until stiff; fold in sugar and vanilla. Pile lightly on pie filling. Chill.

FRUIT CREAM CHEESE PIE

(Makes a 9-inch pie)

1 baked 9-inch pastry shell
1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
¼ cup lemon juice
1 package (3 oz.) Borden's Cream Cheese
2 eggs, separated
Fruit*
¼ teaspoon cream of tartar, if desired
4 tablespoons sugar

1. Put Eagle Brand Sweetened Condensed Milk and lemon juice into mixing bowl; stir until mixture thickens.
2. Beat cream cheese, softened at room temperature, until smooth. Add one egg yolk at a time, beating well after each addition. Add fruit and mix well.
3. Fold the cheese-fruit mixture into Eagle Brand Sweetened Condensed Milk mixture.
4. Put into cooled, baked pastry shell.
5. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until whites are stiff and glossy but not dry.
6. Pile egg whites lightly on pie filling.
7. Bake in slow oven (325° F.) until lightly browned, about 15 minutes. Cool.

*Any one of following fruits may be used:

1 cup sliced strawberries
1 cup fresh raspberries
1 cup drained, crushed pineapple
1½ cups (No. 2 can) red sour pitted cherries, well drained
2 medium bananas, sliced

CUSTARD PIE

(Makes a 9-inch pie)

1 unbaked 9-inch pastry shell
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
2 cups hot water
3 eggs, slightly beaten
½ teaspoon salt
1 teaspoon vanilla extract
Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and hot water.
2. Stir gradually into eggs. Stir in salt and vanilla.
3. Pour mixture into unbaked pastry shell. Sprinkle top with nutmeg.
4. Bake in moderately hot oven (400° F.) 10 minutes. Reduce oven heat to 300° F. and bake 25 minutes longer, or until custard is set and pastry done. (A knife blade inserted in center comes out clean when custard is done.)

Puddings

Homemade... yet so quick!

CHOCOLATE PUDDING

(Makes 7 servings — ½ cup each)

- 1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ teaspoon salt
- 2 cups water
- 3 squares (3 oz.) unsweetened chocolate
- 3 tablespoons cornstarch
- 1 teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, salt and water in top of double boiler. Stir until well mixed. Add chocolate.
2. Cook over rapidly boiling water, stirring often, until chocolate is melted.
3. Add a little chocolate mixture to cornstarch to make a thin paste. Slowly add to chocolate mixture while stirring rapidly.
4. Cook 15 minutes longer or until thick, stirring constantly.
5. Remove from heat. Stir in vanilla.
6. Pour into serving dishes. Chill.

BREAD PUDDING

(Makes 8 servings — about ⅔ cup each)

- 1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
- 3 cups hot water
- 2 cups finely diced bread or soft bread crumbs
- 3 eggs, slightly beaten
- 1 tablespoon melted butter
- ½ teaspoon salt
- 1 teaspoon vanilla extract or grated lemon rind

1. Combine Eagle Brand Sweetened Condensed Milk and hot water.
2. Pour over bread and let stand until lukewarm.
3. Stir in eggs, butter, salt and vanilla or lemon rind.
4. Pour into greased 1½-quart casserole or baking dish. Set in shallow pan of hot water.
5. Bake in moderate oven (350° F.) until a knife blade inserted near the center comes out clean, about 1 hour.
6. Serve hot or cold with cream, fruit or preserves.

COCONUT BREAD PUDDING

(Makes 8 servings — about ⅔ cup each)

Proceed as for Bread Pudding, adding 1 cup shredded coconut before baking.

CREAMY RICE PUDDING

(Makes 8 servings — ½ cup each)

- ½ cup uncooked rice, washed
- 3 cups boiling water
- 1½ teaspoons salt
- 1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup raisins, if desired
- 2 eggs, slightly beaten, if desired*
- 1 teaspoon vanilla extract
- ¼ teaspoon nutmeg

1. Put rice, water and salt in top of double boiler. Cover and put over bottom of double boiler containing rapidly boiling water.
2. Cook until rice is tender, about 40 minutes.
3. Stir in Eagle Brand Sweetened Condensed Milk and raisins.
4. *If eggs are not used,* continue heating over rapidly boiling water until mixture thickens slightly, about 12 minutes. *If eggs are used,* reduce heat and add eggs slowly while stirring rapidly; continue to heat until mixture coats a spoon, about 6 minutes.
5. Remove from heat and stir in vanilla and nutmeg.
6. Serve warm or cold.

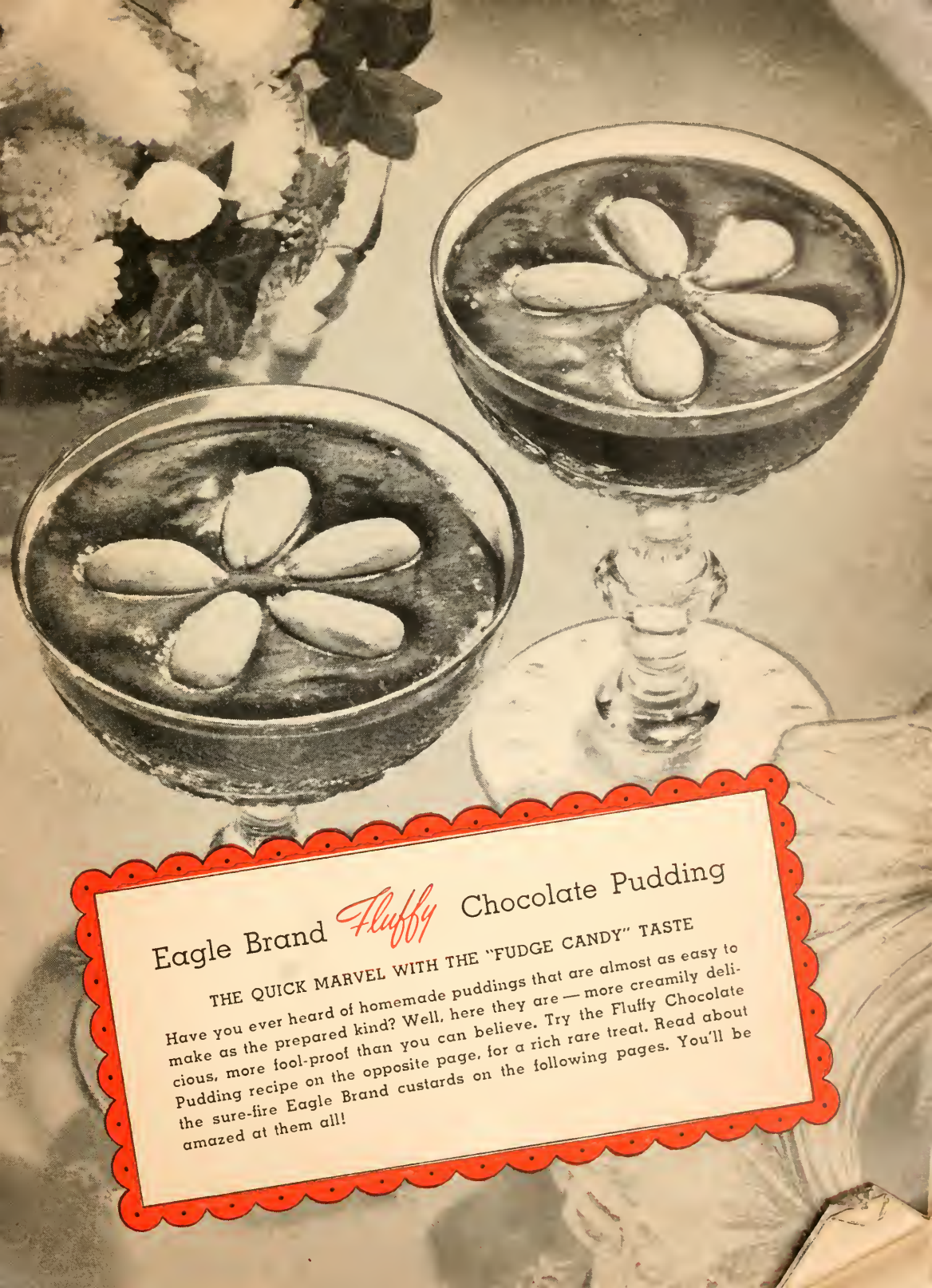
*NOTE: The eggs make a thicker, richer pudding.

PINEAPPLE BAVARIAN CREAM

(Makes 6 servings — ½ cup each)

- 1 tablespoon plain gelatine
- ¼ cup cold water
- ¼ cup hot water
- ⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
- 2 tablespoons lemon juice
- ½ teaspoon grated lemon rind
- 1 cup pineapple juice
- ½ cup heavy cream

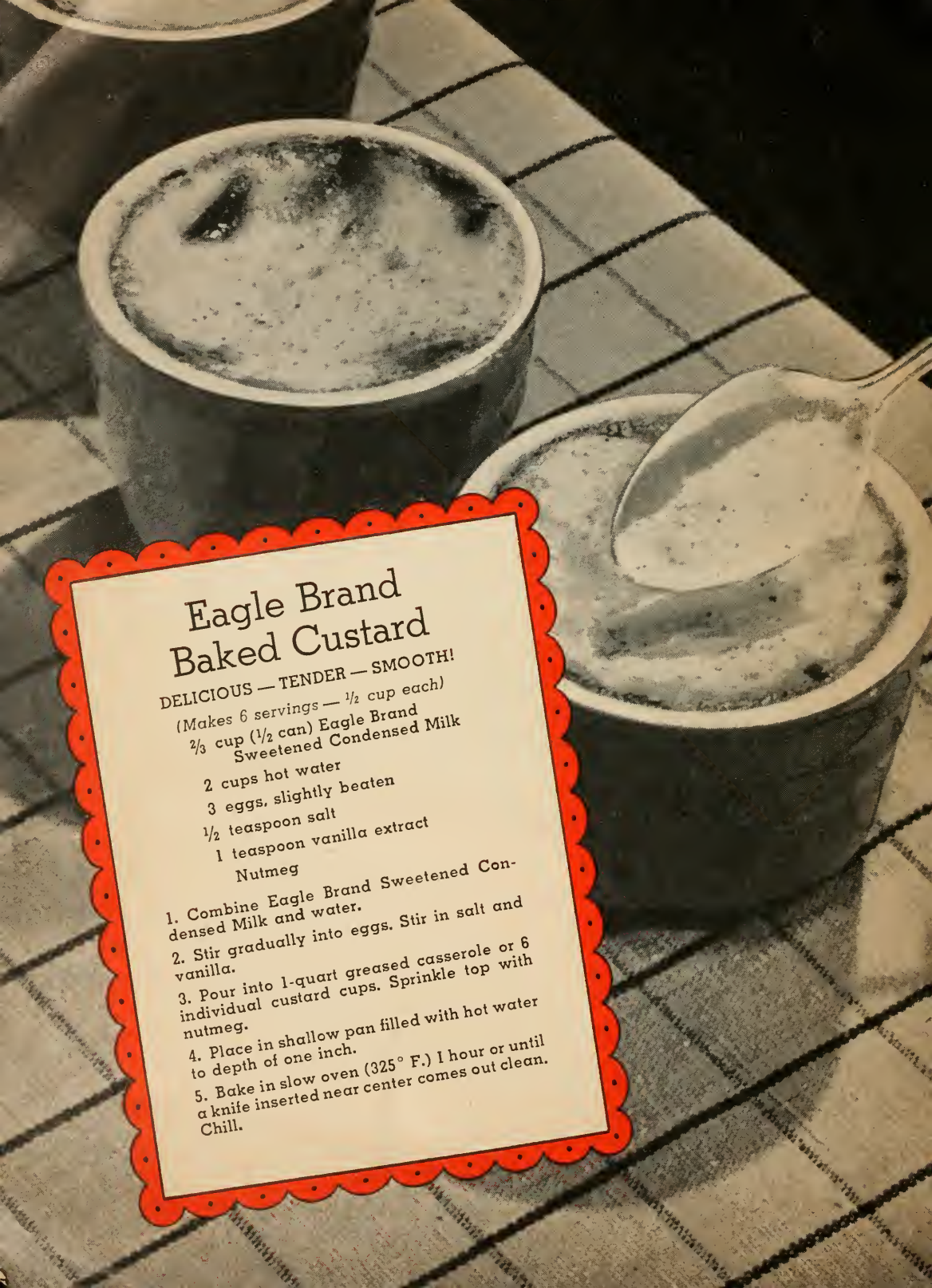
1. Soften gelatine in cold water 5 minutes.
2. Add hot water. Stir until gelatine is dissolved.
3. Add Eagle Brand Sweetened Condensed Milk, lemon juice, lemon rind, and pineapple juice. Stir until well blended.
4. Place bowl in pan of ice water. Stir until mixture begins to thicken.
5. Whip cream and fold into gelatine mixture.
6. Pour into mold which has been rinsed in cold water. Chill.
7. When set, unmold and serve with custard sauce, crushed pineapple or berries.



Eagle Brand *Fluffy* Chocolate Pudding

THE QUICK MARVEL WITH THE "FUDGE CANDY" TASTE

Have you ever heard of homemade puddings that are almost as easy to make as the prepared kind? Well, here they are — more creamily delicious, more fool-proof than you can believe. Try the Fluffy Chocolate Pudding recipe on the opposite page, for a rich rare treat. Read about the sure-fire Eagle Brand custards on the following pages. You'll be amazed at them all!



Eagle Brand Baked Custard

DELICIOUS — TENDER — SMOOTH!

(Makes 6 servings — 1/2 cup each)

- 2/3 cup (1/2 can) Eagle Brand Sweetened Condensed Milk
- 2 cups hot water
- 3 eggs, slightly beaten
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and water.
2. Stir gradually into eggs. Stir in salt and vanilla.
3. Pour into 1-quart greased casserole or 6 individual custard cups. Sprinkle top with nutmeg.
4. Place in shallow pan filled with hot water to depth of one inch.
5. Bake in slow oven (325° F.) I hour or until a knife inserted near center comes out clean. Chill.

Custards

with Eagle Brand's success secret!

SOFT CUSTARD

(Makes 4 servings — ½ cup each)

½ cup Eagle Brand Sweetened Condensed Milk
1½ cups hot water
¼ teaspoon salt
2 to 3 eggs, slightly beaten*
1 teaspoon vanilla extract

1. Combine Eagle Brand Sweetened Condensed Milk, hot water and salt in top of double boiler.
2. Gradually add beaten eggs while stirring constantly.
3. Cook over hot, not boiling, water, stirring constantly, until mixture coats a silver spoon.
4. Remove from heat at once. Cool quickly.
5. Add vanilla and pour into dessert dishes. (May also be used as sauce for cake or pudding.)
6. Chill.

*If eggs are small, use three.

FLOATING ISLAND

(Makes 4 servings — ½ cup each)

1. Proceed as for Soft Custard, using 2 egg yolks and 1 whole egg. Pour into shallow serving bowl or individual dessert dishes. Chill.
2. Add ¼ teaspoon cream of tartar and few grains salt to 2 egg whites. Beat until almost stiff enough to hold a peak.
3. Gradually add 4 tablespoons sugar, beating until stiff and glossy but not dry. With last addition of sugar add ½ teaspoon vanilla.
4. Drop by spoonfuls onto custard and chill, or drop by spoonfuls onto shallow baking pan half filled with warm water and bake in slow oven (325° F.) until lightly browned, about 15 minutes. Then place baked meringue on top of custard and chill.

BAKED PEACH CUSTARD

(Makes 9 servings — about ⅔ cup each)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
2 cups hot water
3 eggs, slightly beaten
½ teaspoon salt
1 teaspoon vanilla extract
9 peach halves, fresh or canned
Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and hot water.
2. Gradually add beaten eggs while stirring constantly. Stir in salt and vanilla.
3. Place well-drained peach halves in individual custard cups. Pour milk over peaches. Sprinkle top with nutmeg.
4. Place in pan filled with hot water to depth of custard.
5. Bake in slow oven (325° F.) until knife inserted near the center comes out clean, about 1 hour. Chill.

COFFEE CUSTARD

(Makes 6 servings — ½ cup each)

3½ teaspoons Borden's Instant Coffee
2 cups hot water
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
3 eggs, slightly beaten
½ teaspoon salt
½ teaspoon vanilla extract, if desired
Nutmeg

1. Add hot water to coffee and stir.
2. Combine Eagle Brand Sweetened Condensed Milk and coffee.
3. Gradually add beaten eggs while stirring constantly. Stir in salt and vanilla.
4. Pour into 1-quart greased casserole or individual custard cups. Sprinkle top with nutmeg.
5. Place in pan filled with hot water to depth of custard.
6. Bake in slow oven (325° F.) until knife inserted near center comes out clean, about 1 hour. Chill.

NOTE: 1 cup hot water and 1 cup strong black coffee may be used in place of Instant Coffee and hot water.

MAPLE CUSTARD

(Makes 6 servings — ½ cup each)

Proceed as for Baked Custard. Pour 1 tablespoon maple syrup into bottom of each greased custard cup. Pour custard mixture in carefully against a spoon so as not to disturb syrup. Bake as directed for Baked Custard. Chill. Unmold before serving.

Frostings *that never fail!*

MAGIC-QUICK CHOCOLATE FROSTING

(Makes 1½ cups)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
1 tablespoon water
⅛ teaspoon salt
2 squares (2 oz.) unsweetened chocolate
½ teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, water and salt in top of double boiler. Mix well. Add chocolate.
2. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes).
3. Remove from heat. Cool. Stir in vanilla.
4. Spread on cold cake.

CHOCOLATE ORANGE FROSTING

(Makes 1½ cups)

Proceed as for Magic-Quick Chocolate Frosting, using orange juice for water and adding 1 tablespoon orange rind. Omit vanilla. Cool. Spread on cold cake. Garnish cake with chopped orange peel, if desired.

MOCHA PECAN FROSTING

(Makes 1½ cups)

Proceed as for Magic-Quick Chocolate Frosting, using strong black coffee for water. Cool. Spread on cold cake. Garnish cake with pecan halves.

CHOCOLATE PEPPERMINT FROSTING

(Makes 1½ cups)

Proceed as for Magic-Quick Chocolate Frosting omitting water and vanilla and adding 8 marshmallows, quartered. Stir until they begin to melt. Stir in 2 drops oil of peppermint. Cool. Spread on cold cake.

FRUIT CREAM FILLING

(Makes 1¼ cups)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
2 tablespoons lemon juice
½ cup fruit*

1. Combine Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens.
2. Fold in fruit.
3. Spread between 2 cooled cake layers. Use either white butter or sponge cake. Dust top of cake with sifted confectioners' sugar.

*Fresh raspberries, sliced fresh strawberries, or drained crushed fresh peaches, crushed pineapple or prune or apricot puree may be used

SPICY RAISIN FROSTING

(Makes 1½ cups)

1⅔ cups confectioners' sugar
1 tablespoon cocoa
½ teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon nutmeg
½ cup Eagle Brand Sweetened Condensed Milk
½ teaspoon vanilla
½ cup seedless raisins, chopped

1. Sift together confectioners' sugar, cocoa, cinnamon, cloves and nutmeg.
2. Add Eagle Brand Sweetened Condensed Milk and vanilla. Beat until smooth and creamy.
3. Add raisins. Mix well.
4. Spread on cold cake.

PEANUT BUTTER FROSTING

(Makes about 1⅓ cups)

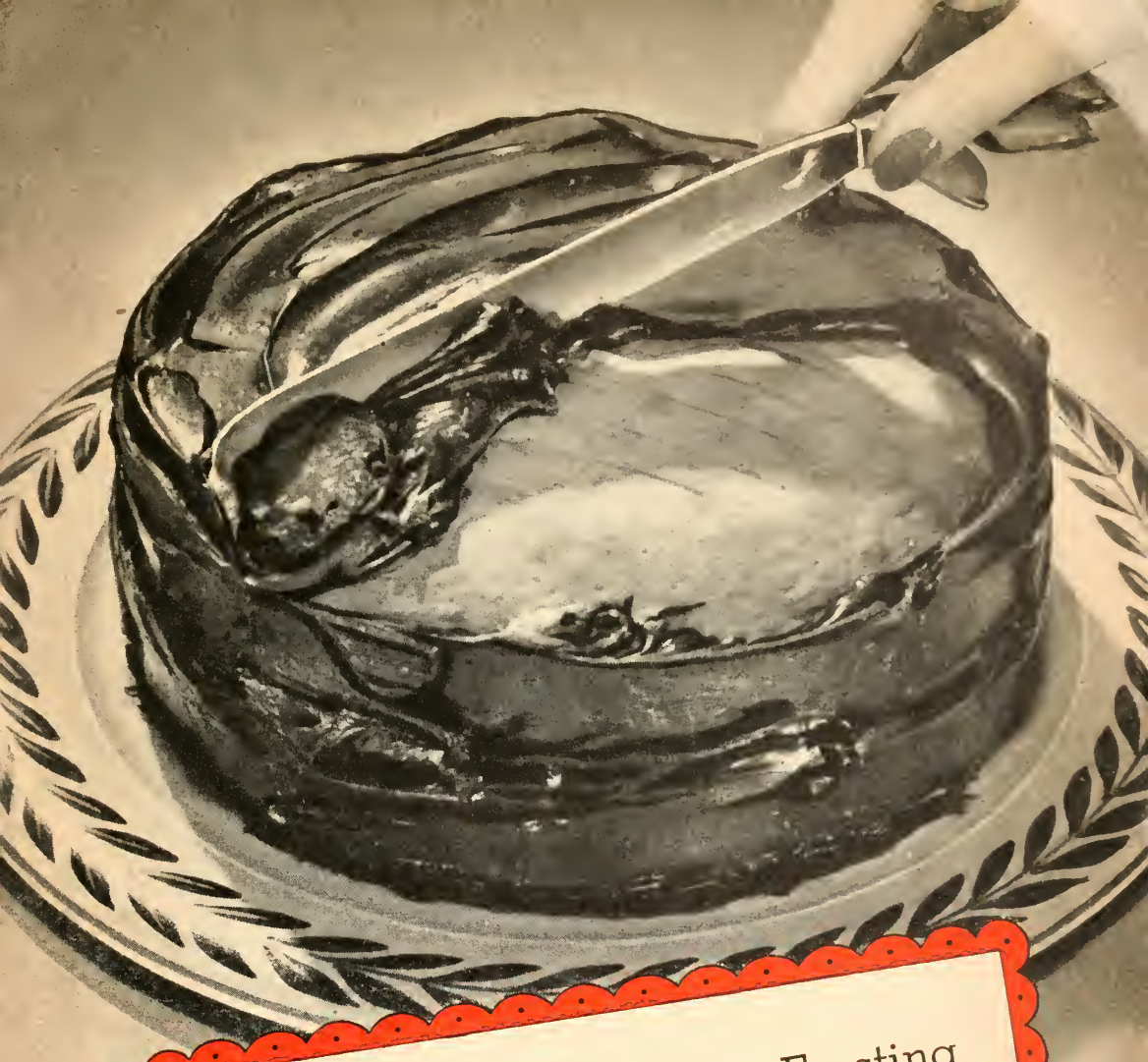
1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
3 tablespoons peanut butter

1. Gradually add Eagle Brand Sweetened Condensed Milk to peanut butter in top of double boiler, mixing well.
2. Cook over rapidly boiling water, stirring constantly, until thick (about 15 minutes).
3. Cool. Spread on cold cake.

PEANUT BUTTER COCONUT FROSTING

(Makes about 1⅔ cups)

Proceed as for Peanut Butter Frosting, adding ¾ cup shredded coconut after mixture has thickened. Cool. Spread on cold cake.



Magic-Quick Chocolate Frosting

Three magic things happen when Eagle Brand Sweetened Condensed Milk meets up with chocolate. It saves cooking time. It makes chocolate recipes turn out extra smooth and creamy, with little or no beating. It gives the chocolate a rich "fudgy" taste that's simply wonderful. Try this famous quick-frosting recipe on the opposite page. And then look at all the chocolate goodies spread through this book. They're all quick-and-luscious!

Ice Creams

The best that ever came out of a refrigerator tray

The Secret is EAGLE BRAND



Hints for making Ice Cream in your Automatic Refrigerator

1. Be sure to use Borden's Eagle Brand Sweetened Condensed Milk.

2. Follow Magic Ice Cream Recipes carefully.

3. Remember all measurements are level.

4. Consult booklets issued by manufacturer of your automatic refrigerator to determine instructions for freezing ice cream.

5. Freeze ice cream quickly. Freezing time should range between 2 and 4 hours. To freeze desserts quickly:

   a. Set temperature control at coldest point.

   b. Chill mixture well (about 40° F.) before freezing.

   c. Pour some water on freezing shelf when sliding in tray.

   d. Do not open and close doors often.

   e. Do not freeze trays of water at same time.

   f. Do not place warm foods in refrigerator.

6. Chill bowl and beater thoroughly before whipping the cream.

7. Whip cream to a custard-like consistency or until about double original volume.

8. Freeze mixture to a mush, that is, just until it contains no liquid.

9. Chill bowl and beater thoroughly before whipping ice cream mixture.

10. Follow instructions of refrigerator manufacturer for setting the freezing unit control while storing ice cream for future use.

* * * * *

Whipped Borden's Evaporated Milk may be used in place of heavy or light cream when making ice cream in an automatic refrigerator. When Borden's Evaporated Milk is used, you may wish to use a larger quantity of flavoring than is indicated in the following recipes for heavy cream.

To whip Borden's Evaporated Milk, chill thoroughly before beating. Pour undiluted evaporated milk into refrigerator tray. Place in freezing unit until fine crystals begin to form around the edges. Turn into chilled bowl; beat with chilled beater until stiff.



EAGLE BRAND SWEETENED CONDENSED MILK MAKES A

Perfect Ice Cream "Mix"

Always velvety-smooth—no ice splinters! Only one stirring necessary.

No starchy taste. Has real old-fashioned flavor—flavor you know you'll like because you pick it out.

Only 1 cup of cream is needed to make 1½ pints of delicious, rich ice cream.

Inexpensive enough to have often. If you want to make just one tray of ice cream, use the other half of the Eagle Brand Sweetened Condensed Milk to make cookies, sauce, frosting, etc.

Eagle Brand Sweetened Condensed Milk is NUTRITIOUS! It is pure whole milk and cane sugar "cooked down" to a rich creamy thickness. It contains no starches, fillers or gums. It is easily digested by children.

Ice Creams

for automatic refrigerator

VANILLA ICE CREAM

(Makes 1½ pints)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
½ cup water*
1½ teaspoons vanilla extract
1 cup heavy cream*

1. Set refrigerator control at coldest point.
2. Combine Eagle Brand Sweetened Condensed Milk, water and vanilla. Chill.
3. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper.
4. Freeze to a firm mush (about 1 hour).
5. Turn into chilled bowl. Break up with fork then beat with rotary beater until fluffy but not melted.
6. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

*May reduce water to ⅓ cup and then use 1 cup light cream or Borden's Evaporated Milk instead of the 1 cup heavy cream.

CHOCOLATE CHIP ICE CREAM

(Makes about 1¾ pints)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
½ cup water
½ teaspoon vanilla extract
½ cup semi-sweet chocolate pieces, finely chopped
1 cup heavy cream

1. Set refrigerator control at coldest point.
2. Combine Eagle Brand Sweetened Condensed Milk, water, vanilla and chocolate. Chill.
3. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper.
4. Freeze to a firm mush (about 1 hour).
5. Turn into chilled bowl. Break up with fork then beat with rotary beater until fluffy but not melted.
6. Quickly return to tray, cover with waxed paper. Return to freezing unit. Freeze until firm.

COFFEE ICE CREAM

(Makes about 1½ pints)

Proceed as for Vanilla Ice Cream using strong black coffee instead of water. Decrease vanilla to ½ teaspoon. If using Borden's Instant Coffee, add ½ cup lukewarm water to 2 teaspoons coffee.

MAPLE NUT ICE CREAM

(Makes about 1½ pints)

Proceed as for Vanilla Ice Cream using 2 teaspoons maple flavoring instead of vanilla. After Step 5, fold in ¼ cup chopped walnut meats and finish freezing.

ORANGE ICE CREAM

(Makes about 1½ pints)

Proceed as for Vanilla Ice Cream using orange juice instead of water and ½ teaspoon grated orange rind instead of vanilla.

TUTTI-FRUTTI ICE CREAM

(Makes about 1½ pints)

Proceed as for Vanilla Ice Cream. After Step 5, fold in ¼ cup finely cut maraschino cherries, well-drained, and ¼ cup seedless raisins, finely chopped and softened by soaking in water. Finish freezing.

FRESH STRAWBERRY ICE CREAM

(Makes about 1½ pints)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
⅓ cup water
1 cup crushed strawberries
¼ cup sugar, about
1 cup heavy cream

1. Set refrigerator control at coldest point.
2. Combine Eagle Brand Sweetened Condensed Milk and water. Chill.
3. Sweeten strawberries to taste. Stir into milk mixture.
4. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper.
5. Freeze to a firm mush (about 1 hour).
6. Turn into chilled bowl. Break up with fork then beat with rotary beater until fluffy but not melted.
7. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

FRESH PEACH ICE CREAM

(Makes 4 to 5 servings)

Proceed as for Strawberry Ice Cream using 1 cup crushed, fresh peaches instead of strawberries.



FRESH BERRY SHERBET

(Makes 1½ pints)

- 1½ cups fresh strawberries or raspberries
- ⅓ cup powdered sugar
- ⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
- 2 tablespoons lemon juice
- 2 egg whites

1. Set refrigerator control at coldest point.
2. Crush berries; stir in sugar. Let stand until sugar is dissolved. Force through a sieve.
3. Combine Eagle Brand Sweetened Condensed Milk, lemon juice and berries. Chill.
4. Beat egg whites until stiff but not dry. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper.
5. Freeze to a firm mush (about 1 hour).
6. Turn into chilled bowl. Break up with fork then beat with rotary beater until fluffy but not melted.
7. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

CHOCOLATE ICE CREAM

(Makes 1½ pints)

- ⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
- 1 square (1 oz.) unsweetened chocolate
- ½ cup water*
- ½ teaspoon vanilla extract
- 1 cup heavy cream

1. Set refrigerator control at coldest point.
2. Put Eagle Brand Sweetened Condensed Milk and chocolate in top of double boiler.
3. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes).
4. Slowly add water, mixing well.
5. Chill. Stir in vanilla.
6. Whip cream to custard-like consistency. Fold into chilled milk mixture. Pour into freezing tray. Cover tray with waxed paper.
7. Freeze to a firm mush (about 1 hour).
8. Turn into chilled bowl. Break up with fork. Beat with rotary beater until fluffy but not melted.
9. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

*Use ⅓ cup water if light cream or evaporated milk are used in place of heavy cream.

PEPPERMINT STICK ICE CREAM

(Makes 1¾ pints)

- ⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
- ½ cup water
- 1 cup heavy cream
- 1 cup crushed peppermint stick candy

1. Set refrigerator control at coldest point.
2. Mix Eagle Brand Sweetened Condensed Milk and water. Chill.
3. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper.
4. Freeze to a firm mush (about 1 hour).
5. Turn into chilled bowl. Break up with fork then beat with rotary beater until fluffy but not melted. Fold in crushed candy.
6. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.





HINTS FOR USING THE ICE CREAM FREEZER

1. Follow ice cream recipe carefully.

2. Scald and dry can, cover and dasher.

3. Chill ice cream mixture well (about 40°F.).

4. Chill can and dasher.

5. Crack ice finely.

6. Fill can 2/3 full with the ice cream mixture. Cover can tightly and set in freezer tub.

7. Put on crank and clamp it in place. Turn the crank a few times before putting ice in freezer tub to make sure the handle works easily.

8. Put 1 quart finely crushed ice in freezer tub. Sprinkle with 1/2 cup ice cream salt. Repeat until freezer tub is filled.

9. Turn the handle slowly and steadily until resistance is felt (5 to 10 minutes), then increase speed until it is hard to turn (about 10 minutes longer).

10. Drain water from the freezer tub.

11. Wipe off cover of can and remove it. Be careful not to drop any ice or salt into the ice cream.

12. Scrape ice cream off dasher. Pack down the ice cream with a spoon.

13. Recover can. Close the dasher-opening in the lid with a tight-fitting cork.

14. Repack using 1 quart ice to 1 cup ice cream salt. Let stand at least 2 hours before serving.

15. Cover freezer with burlap, heavy paper or carpet until serving time.

Freezer Ice Creams

VANILLA ICE CREAM

(Makes 1¼ quarts)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
2 cups light cream
1 cup cold water
1 tablespoon vanilla extract

1. Combine Eagle Brand Sweetened Condensed Milk, cream, water and vanilla. Chill.
2. Freeze in 2-quart freezer.
3. See page 16 for freezing and packing directions.

CHOCOLATE ICE CREAM

(Makes 1¼ quarts)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
2 squares (2 oz.) unsweetened chocolate
1 cup cold water
2 cups light cream or Borden's Evaporated Milk

1. Put Eagle Brand Sweetened Condensed Milk and chocolate in top of double boiler.
2. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes).
3. Remove from heat. Slowly add water, mixing well. Add cream or evaporated milk and blend well. Chill.
4. Freeze in 2-quart freezer.
5. See page 16 for freezing and packing directions.

FRESH STRAWBERRY ICE CREAM

(Makes 1½ quarts)

1 quart ripe strawberries crushed
Sugar
1⅓ cup (15 oz. can) Eagle Brand Sweetened Condensed Milk
1 cup light cream or Borden's Evaporated Milk
1 cup cold water

1. Sweeten crushed strawberries to taste. Let stand until sugar is dissolved.
2. Combine Eagle Brand Sweetened Condensed Milk, cream or evaporated milk and cold water.
3. Add strawberries. Chill.
4. Freeze in 2-quart freezer.
5. See page 16 for freezing and packing directions.



COCONUT ICE CREAM

(Makes 1½ quarts)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
2 cups light cream
1 cup cold water
1 tablespoon vanilla extract
1 cup shredded coconut, finely chopped

1. Combine Eagle Brand Sweetened Condensed Milk, cream, water, vanilla and coconut. Chill.
2. Freeze in 2-quart freezer.
3. See page 16 for freezing and packing directions.

Sauces

of velvet smoothness

CHOCOLATE SAUCE

(Makes 2 to 2½ cups)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
2 squares (2 oz.) unsweetened chocolate
⅛ teaspoon salt
½ to 1 cup hot water
½ teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler.
2. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes).
3. Remove from heat. Slowly stir in water, amount depending on consistency desired. Cool.
4. Stir in vanilla. Serve with ice cream, cake or pudding.

HOT FUDGE SAUCE

(Makes about 1⅓ cups)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
½ cup water
⅛ teaspoon salt
¼ cup sugar
1½ squares (1½ oz.) unsweetened chocolate

1. Put Eagle Brand Sweetened Condensed Milk, water, salt and sugar in top of double boiler. Mix well. Add chocolate.
2. Cook over rapidly boiling water, stirring frequently, until thick and smooth (about 25 minutes).
3. Remove from heat and serve hot over ice cream, cake or pudding.

SOFT CUSTARD SAUCE

(Makes about 1¾ cups)

1 tablespoon flour
¼ teaspoon salt
½ cup Eagle Brand Sweetened Condensed Milk
1½ cups hot water
1 egg, slightly beaten
½ teaspoon vanilla extract

1. Combine flour, salt and Eagle Brand Sweetened Condensed Milk in top of double boiler. Slowly add hot water while stirring.
2. Cook over boiling water, stirring constantly, until slightly thick. Remove from heat.
3. Slowly add to beaten egg while stirring rapidly. Return to top of double boiler.
4. Cook over hot, not boiling, water, stirring constantly until mixture coats a silver spoon (about 10 minutes). Remove from heat at once and quickly cool.
5. Stir in vanilla. Chill. Serve on puddings, etc.

MAGIC FRUIT CREAM SAUCE

(Makes about 2 cups)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
3 tablespoons lemon juice
1 cup fruit*
Cold water

1. Combine Eagle Brand Sweetened Condensed Milk, and lemon juice. Stir until mixture thickens.
2. Add fruit. Blend well.
3. Add water by tablespoonfuls until of desired consistency.
4. Serve with cottage pudding or gingerbread.

*Drained crushed pineapple, sliced strawberries, fresh raspberries or cubes of banana may be used.

Bread into cake!

1. Slice day-old white bread ¾-inch thick. Remove crusts. Cut strips ¾-inch wide.
2. Dip strips in Eagle Brand Sweetened Condensed Milk, covering well. Drain on waxed paper or cake rack.
3. Roll in shredded coconut or finely chopped nut meats.
4. Put on lightly greased baking sheet. Bake on top shelf in moderate oven (350°F.) until lightly browned (about 15 minutes).
5. Serve hot or cold.

Desserts
that are different

CHEESELESS CHEESE CAKE

(Makes 8 servings)

- 4 eggs, separated
- 1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
- ⅓ cup lemon juice
- 1 teaspoon grated lemon rind
- 1 teaspoon vanilla extract
- ½ teaspoon nutmeg
- ⅔ cup zwieback crumbs (12)
- 2 tablespoons melted butter

1. Beat egg yolks. Add Eagle Brand Sweetened Condensed Milk, and mix well.
2. Add lemon juice, lemon rind, vanilla and nutmeg. Blend well.
3. Beat egg whites until stiff but not dry. Fold into milk mixture.
4. Combine zwieback crumbs and butter. Sprinkle buttered pan (8" x 8" x 2" square or 9" x 2" circular) with half the crumbs. Pour in mixture and sprinkle with remaining crumbs.
5. Bake in slow oven (325° F.) 30 minutes. Cool 1 hour in oven with door closed.

APPLESAUCE REFRIGERATOR CAKE

(Makes 8 servings)

- 1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ cup lemon juice
- 2 egg whites
- 2 tablespoons lemon juice
- 2 cups applesauce
- Vanilla wafers (about ⅓ lb.)

1. Blend Eagle Brand Sweetened Condensed Milk and ¼ cup lemon juice, stir until mixture thickens.
2. Beat egg whites until stiff but not dry. Fold into milk mixture.
3. Add 2 tablespoons lemon juice to applesauce.
4. Line 8" x 8" x 2" pan with waxed paper.
5. Place layer of wafers on bottom of pan. Cover with half the milk mixture. Cover with half the applesauce. Repeat. Top with layer of wafers.
6. Chill in refrigerator 12 hours or longer.
7. Just before serving, turn out on plate and remove waxed paper. Cut into 2" x 4" pieces. Garnish with whipped cream, if desired.

MARSHMALLOW REFRIGERATOR ROLL

(Makes 10 servings)

- 32 marshmallows (½ lb.)
- ¼ cup water
- ½ cup Eagle Brand Sweetened Condensed Milk
- ½ cup chopped nut meats
- ½ cup finely chopped dates
- 2½ cups graham cracker crumbs (30)

1. Cut marshmallows in quarters and put in mixing bowl. Add water.
2. Add Eagle Brand Sweetened Condensed Milk, nut meats and dates. Blend well.
3. Add cracker crumbs and blend well.
4. Form into roll about 6 inches long and 3 inches in diameter. Cover with waxed paper.
5. Chill in refrigerator 12 hours or longer.
6. Cut in slices. Garnish with whipped cream, if desired.

DATE AND NUT ROLL

(Makes 8 servings)

- 2 cups (½ lb.) vanilla wafer crumbs
- 1 cup chopped dates
- ½ cup chopped nut meats
- ½ cup Eagle Brand Sweetened Condensed Milk
- 2 teaspoons lemon juice

1. Combine wafer crumbs, dates and nut meats.
2. Blend Eagle Brand Sweetened Condensed Milk and lemon juice. Add to crumb mixture and knead well.
3. Form into roll 3 inches in diameter and cover with waxed paper.
4. Chill in refrigerator for 12 hours or longer.
5. Cut in slices. Garnish with whipped cream or hard sauce, if desired.

UNCOOKED SPANISH CREAM

(Makes 4 servings)

- 1 tablespoon (1 envelope) plain unflavored gelatine
- ¼ cup cold water
- 2 eggs, separated
- ⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
- ⅛ teaspoon salt
- ½ teaspoon vanilla extract
- ¼ cup boiling water

1. Soften gelatine in cold water 5 minutes.
2. Beat egg yolks until lemon colored. Stir in Eagle Brand Sweetened Condensed Milk, salt and vanilla.
3. Pour boiling water over softened gelatine and stir until gelatine is dissolved.
4. Stir gelatine into condensed milk mixture.
5. Beat egg whites until stiff but not dry; fold into condensed milk mixture.
6. Turn into 3-cup mold which has been rinsed in cold water. Chill in refrigerator until firm.
7. Unmold and serve with sauce or whipped cream.



Eagle Brand Cookies

THE FAMOUS *magic* "6-WAY" RECIPE

(Makes about 30 cookies — 2½" diam.)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk

½ cup peanut butter*

Any one of the six ingredients listed below:

- 2 cups raisins
- 2 cups corn flakes
- 3 cups shredded coconut
- 2 cups bran flakes
- 1 cup chopped nut meats
- 2 cups chopped dates

1. Mix Eagle Brand Sweetened Condensed Milk, peanut butter, and any one of the six ingredients listed above.

2. Drop by teaspoonfuls onto well-greased baking sheet.

3. Bake in moderate oven (375°F.) for 12 minutes or until brown.

4. Remove from pan at once.

*Do not use crunch-type peanut butter.

Cookies

that almost make themselves!

CHOCOLATE COCONUT DROPS

(Makes about 15 cookies—1½" diam.)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
1 square (1 oz.) unsweetened chocolate
⅛ teaspoon salt
1½ cups shredded coconut
½ teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler.
2. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes).
3. Remove from heat. Stir in coconut and vanilla.
4. Drop by teaspoonfuls on well-greased baking sheet, about 1 inch apart.
5. Bake in moderate oven (350°F.) until brown, about 10 to 12 minutes. Remove from pan at once.

COCONUT MACAROONS

(Makes about 30 cookies—1½" diam.)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
3 cups shredded coconut
1 teaspoon vanilla extract

1. Mix Eagle Brand Sweetened Condensed Milk, coconut and vanilla.
2. Drop by teaspoonfuls on well-greased baking sheet, about 1 inch apart.
3. Bake in moderate oven (350°F.) until a delicate brown, about 8 to 10 minutes.
4. Remove from pan at once.

CHOCOLATE CHIP MACAROONS

(Makes about 34 cookies—1½" diam.)

Proceed as for Coconut Macaroons, substituting 1 package (6 oz.) semi-sweet chocolate pieces for 1 cup coconut. Flatten cookies slightly with spoon and bake in moderate oven (350° F.) 10 to 12 minutes.

NUT MACAROONS

(Makes about 40 cookies—1½" diam.)

Proceed as for Coconut Macaroons, substituting 1 cup coarsely chopped nut meats for 1 cup coconut. Bake in moderate oven (350° F.) 10 to 12 minutes.

QUICK BROWNIES

(Makes 12 pieces 2" x 2⅔")

1 package (6 oz.) semi-sweet chocolate pieces
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
Dash of salt
1 teaspoon vanilla extract
1 cup walnut meats, coarsely chopped

1. Melt chocolate over hot, not boiling, water.
2. Stir in Eagle Brand Sweetened Condensed Milk and remove from heat.
3. Stir in salt, vanilla and walnut meats..
4. Turn into well greased 8" x 8" x 2" pan. Bake in moderate oven (375° F.) 25 minutes.
5. While brownies are warm, cut into bars; when cool, remove from pan.

GOLD RUSH BROWNIES

(Makes 16 — 2" squares)

2 cups firmly packed coarse graham cracker crumbs (about 18 crackers)
1 pkg. (6 oz.) semi-sweet chocolate pieces
½ cup coarsely chopped nut meats
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk

1. Mix together graham cracker crumbs, chocolate pieces and nut meats.
2. Blend in Eagle Brand Sweetened Condensed Milk.
3. Pour into 8" x 8" x 2" square pan which has been greased and bottom lined with waxed paper and greased again. Bake in moderate oven (350° F.) until top is golden brown, about 40 minutes.
4. Remove from oven. Let stand in pan 10 minutes. Turn out from pan; remove waxed paper and cut into squares or bars.
5. Cool.

MOLASSES DROP COOKIES

(Makes about 40 cookies—2" diam.)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
½ cup molasses
⅛ teaspoon salt
½ teaspoon ginger
½ teaspoon cinnamon
½ cups corn flakes
½ cup chopped nut meats
½ cup seedless raisins, chopped

1. Put Eagle Brand Sweetened Condensed Milk, molasses and salt in top of double boiler.
2. Cook over rapidly boiling water, stirring constantly, until thick (about 10 minutes).
3. Cool. Add spices and blend well.
4. Stir in corn flakes, nut meats and raisins.
5. Drop by teaspoonfuls on greased baking sheet, about 2 inches apart. Bake in moderate oven (350° F.) 15 minutes.
6. Remove from pan at once.

Candies

Practically failure-proof!

PEANUT CLUSTERS

(Makes 26 clusters — 1¾" diam.)

½ lb. sweet chocolate
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
1 cup whole peanuts or raisins

1. Melt chocolate in top of double boiler over boiling water.
2. Remove from heat. Add Eagle Brand Sweetened Condensed Milk and peanuts, mixing well.
3. Drop by teaspoonfuls on buttered baking sheet or plate. Chill for several hours.

APRICOT COCONUT BALLS

(Makes 32 balls — 1¼" diam.)

1½ cups dried apricots, ground
2 cups shredded coconut
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
Confectioners' sugar

1. Combine apricots and coconut. Add Eagle Brand Sweetened Condensed Milk and blend well.
2. Shape into balls and roll in confectioners' sugar.
3. Let stand until firm.

MOLASSES TAFFY

(Makes about ¾ pound)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
½ cup molasses
⅛ teaspoon salt

1. Mix Eagle Brand Sweetened Condensed Milk, molasses and salt in heavy, shallow saucepan.
2. Cook over medium heat, stirring constantly, to 250°F. or until a little mixture dropped in cold water forms a hard ball (about 35 min.).
3. Pour into 8" x 8" x 2" buttered pan or platter. Let stand until cool enough to handle.
4. With buttered fingers, pull until firm. Stretch into long rope. Cut into 1" pieces with scissors.

CHOCOLATE CARAMELS

(Makes about 1¼ pounds)

1⅓ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
½ cup corn syrup
3 squares (3 oz.) unsweetened chocolate
⅛ teaspoon salt
1 teaspoon vanilla extract
½ cup chopped nut meats, if desired

1. Put Eagle Brand Sweetened Condensed Milk, corn syrup, chocolate and salt in shallow saucepan.
2. Cook over medium heat, stirring constantly, to 245°F. or until a little of the mixture forms a firm ball when dropped in cold water (about 30 minutes).
3. Remove from heat. Add vanilla and nut meats. Pour at once into an 8" x 8" x 2" buttered pan.
4. When cold, remove from pan and cut into squares.

PEANUT BUTTER FRUIT CONFECTIONS

(Makes about 1⅓ pounds)

1 cup pitted dates
½ cup seedless raisins
½ cup currants
1 cup peanut butter
¼ cup Eagle Brand Sweetened Condensed Milk

1. Put fruits through food chopper.
2. Add peanut butter and Eagle Brand Sweetened Condensed Milk. Mix well.
3. Press into bottom of 8" x 8" x 2" buttered pan which has been sprinkled with confectioners' sugar. Smooth surface of candy and sprinkle with confectioners' sugar, if desired.
4. Chill until firm. Cut into squares.

QUICK FONDANT

(Makes about 1⅓ pounds)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

1. Blend Eagle Brand Sweetened Condensed Milk and vanilla.
2. Gradually add confectioners' sugar, mixing until smooth and creamy.

Fondant Variations:

Use fondant between nut meats or as a stuffing for dates; or form into small balls and roll in chopped nut meats, shredded coconut, grated chocolate, candied fruit. Flavor and color as desired and form into round flat creams.



Eagle Brand Magic Truffles

MADE IN JUST 12 MINUTES — NO BEATING

(Makes more than 1/2 pound)

1 package (6 oz.) semi-sweet chocolate pieces

1/3 cup PLUS 1 tablespoon Eagle Brand Sweetened Condensed Milk

Pinch of salt

1/2 teaspoon vanilla extract

3 tablespoons ground nut meats, if desired

1. Heat chocolate in top of double boiler over rapidly boiling water, stirring a few times, until just melted. Remove from heat.
2. Add Eagle Brand Sweetened Condensed Milk, salt, flavoring and nut meats, if used. Stir only until smooth.
3. Turn into container lined with waxed paper and press into block one-inch high.
4. Chill in refrigerator until firm, about 2 hours.
5. Turn out of container, remove waxed paper and cut into serving pieces.
6. Store in airtight container.



magic Mayonnaise

(Makes 1¼ cups)

⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
¼ cup vinegar or lemon juice
¼ cup salad oil or melted butter
1 egg yolk
½ teaspoon salt
Dash of Cayenne pepper
1 teaspoon dry mustard

1. Place ingredients in a pint jar, cover tightly, and shake vigorously 2 minutes. If desired, ingredients may be placed in a mixing bowl and beaten with rotary beater until mixture thickens.

2. If thicker consistency is desired, chill for about one hour before serving.

Cooked Salad Dressing

(Makes 1½ cups)

1½ tablespoons flour
1 teaspoon salt
1 teaspoon dry mustard
Dash of Cayenne pepper
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
⅔ cup water
2 tablespoons salad oil or melted butter
2 egg yolks, slighty beaten
¼ cup vinegar

1. Mix flour, salt, mustard and Cayenne pepper in top of double boiler.
2. Add Eagle Brand Sweetened Condensed Milk, water and oil or butter; blend well.
3. Cook over boiling water until thick, stirring constantly. Remove from heat.
4. Slowly add milk mixture to egg yolks, stirring constantly; return to double boiler.
5. Cook over hot, not boiling, water 3 minutes, stirring constantly. Cool. Add vinegar and blend well.



A delicious way to "cream and sugar" coffee

Try a cup of coffee "creamed and sugared" with Borden's Eagle Brand Sweetened Condensed Milk. Just stir in enough Eagle Brand to suit your taste. Watch the coffee-black change to rich, golden, creamy brown. Now taste! Ah, here's coffee worth talking about! No wonder coffee-lovers from Maine to Texas like to start their day with coffee "creamed and sugared" this way.

And remember, even when you go camping you can enjoy this steaming cup of goodness. Take Eagle Brand Sweetened Condensed Milk along. It keeps without refrigeration in the unopened can. It keeps well after opening, too — the length of time depending on storage conditions. Keep unused portion in can or other container, cover and store in cool place.

TEA — delicious with Eagle Brand

See if you don't say it "creams and sugars" tea deliciously! Blends smoothly . . . makes you come back for a second cup!

HOT CHOCOLATE

(Makes 6 servings — ¾ cup each)

1½ squares (1½ oz.) unsweetened chocolate
⅔ cup (½ can) Eagle Brand Sweetened Condensed Milk
4 cups boiling water
⅛ teaspoon salt
½ teaspoon vanilla, if desired

1. Melt chocolate in top of double boiler over boiling water.
2. Gradually add Eagle Brand Sweetened Condensed Milk, stirring constantly. Add water and salt.
3. Place over hot water until thoroughly heated.
4. Just before serving, add vanilla and beat with egg beater until frothy.

ICED CHOCOLATE

(Makes 6 servings)

Proceed as for Hot Chocolate, using 3 cups boiling water instead of 4 cups. Cool. Pour over cracked ice.

HOT COCOA

(Made in the cup)

2 tablespoons Eagle Brand Sweetened Condensed Milk
2 teaspoons cocoa
Dash of salt
⅔ cup boiling water

1. Combine Eagle Brand Sweetened Condensed Milk, cocoa and salt in the cup in which cocoa is to be served.
2. Just before serving, add boiling water and mix well.

Hints
on using Eagle Brand

If you have Eagle Brand left over — you can use it all sorts of ways. For instance, if you make a small batch of ice cream, use the rest of your Eagle Brand in a fudgy chocolate sauce. Or, after you've made a baked custard, there'll be enough Eagle Brand for mayonnaise or salad dressing. And of course, it's always grand in coffee!

How to keep Eagle Brand. No refrigeration is necessary. Eagle Brand keeps indefinitely in the unopened can, so keep several cans on hand. Even after Eagle Brand is opened, it keeps much longer than fresh milk or cream. Leave it right in the can, cover with waxed paper or a saucer, and store in your refrigerator.

How to measure Eagle Brand. Pour it into a measuring cup or spoon and allow the milk to level itself. If a full can of Eagle Brand is called for, it saves work to pour it directly from the can. (Remember, you must remove the whole lid, because Eagle Brand is too thick and creamy to pour from a hole.)

Children love it on bread. Spread a little Eagle Brand Sweetened Condensed Milk on plain bread, and see how the youngsters go for it. It's good for them, too — helps put a little extra milk into their diet.

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